



# LEGEND™ Heavy-Duty Gas Low-Boy Underfired Broilers Radiant Style with Standard-Oven Base

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 136LB/UFLC-R Series



Model 136LB/UFLC-36R shown

### SHORT/BID SPECIFICATION

Broiler/Oven combination shall be a Montague **Legend** Heavy-Duty Low Boy Model: [Specify one]:

- 136LB/UFLC-36R** — 36" (914mm) wide base with 32"(813mm) -wide broiler top over conventional oven base
- 136LB/12LB/UFLC-48R** — 48" (1219mm)-wide base with 44" (1117 mm) wide broiler top over conventional oven & 12"(305mm) -wide open cabinet base
- 136LB/24LB/UFLC-60R** — 60"(1524mm)-wide base with 56" (1422 mm) wide broiler top over conventional oven & 24" (610mm) -wide open cabinet base
- 2/136LB/UFLC-72R** — 72" (1829mm) wide base with 68" (1727mm) wide broiler top over two conventional ovens

...a gas-fired unit with broiler top with 19,000 BTU/hr stainless steel tubular burners with individual controls, heating heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and ribbed sides (narrow with grease troughs); a full width front grease trough and large capacity grease container located in cool zone; mounted on a front-vented 40,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, three-position rack guides and one wire pan rack standard; 4-1/2" (114mm) front/plate rail, 1" (25mm) high flue riser and 6" (152mm) legs standard; plus all the features listed and options/accessories checked:

### BROILER BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy stainless steel radiants glow red for infrared broiling
- Removable Self-cleaning radiants
- Full width debris screen under burners and above
- Full width removable trip tray
- Radiants and drip tray heat shields reduce flare-ups

### MODEL GUIDE

✓	Model No.	Base Width	Component Description			
			Broiler	Oven*	Cabinet	Grates
	<b>136LB/UFLC-36R</b>	36" (914mm)	32" (813mm)	1	—	5
	<b>136LB/12LB/UFLC-48R</b>	48" (1219mm)	44" (1117mm)	1	12" (305mm)	7
	<b>136LB/24LB/UFLC-60R</b>	60" (1524mm)	56" (1422mm)	1	24" (610mm)	9
	<b>2/136LB/UFLC-72R</b>	72" (1829mm)	68" (1727mm)	2	—	11

\*Conventional oven

### BROILER TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing provides consistent results
- Three-position grid frame for adjustment from flat to 3" (76mm) raised-rear
- Sloped grates and side grate grease troughs reduce flare-ups

### STANDARD OVEN FEATURES:

- 26 5/8" (660mm) wide x 28" (711mm) deep x 15"(381mm) high cooking compartment
- Accepts 18" x 26" (457 x 660mm) pans sideways or lengthwise
- Front-venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Three-position adjustable nickel-plated rack supports, with one rack standard
- Interior panels and door porcelain lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 40,000 BTU/hr cast iron burner with automatic ignition safety pilot

### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides & top trim with 4-1/2" (114mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 1" (25mm) rear flue riser
- 6" (152mm) stainless steel legs with adjustable bullet feet
- 1" NPT rear gas connection

### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



HDB-17 [Rev. 1/12]

# LEGEND™ Heavy-Duty Gas Low-Boy Underfired Broilers Radiant Style with Range-Oven Base

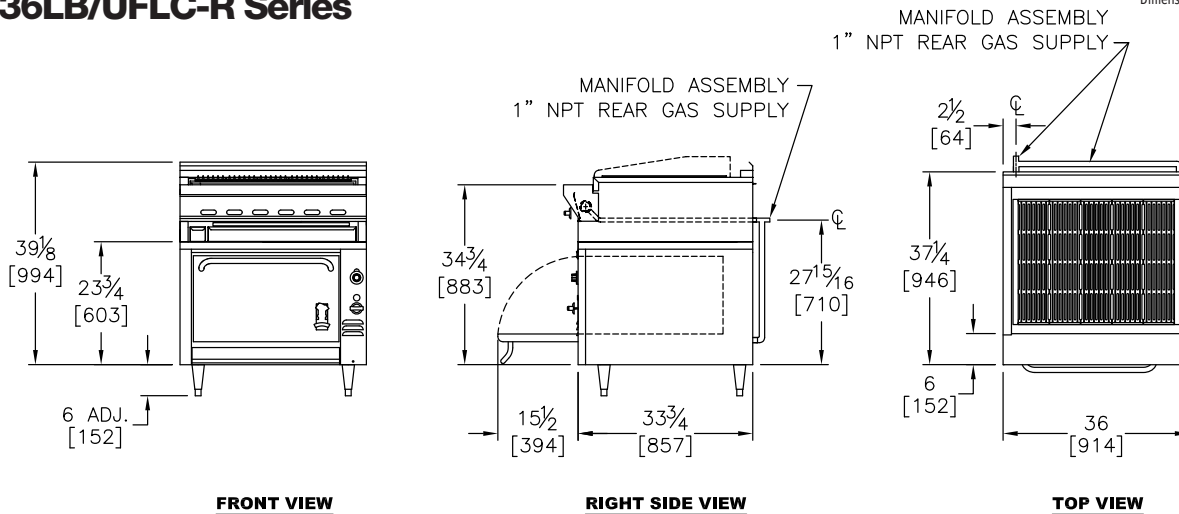
Item No. \_\_\_\_\_

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## 136LB/UFLC-R Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### General:

- 42" (1067mm) unit depth (Suffix -40)  
[Same broiler grid size]
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit**  
[1"] NPT:  
 3' (914mm) long  4' (1219mm) long
- 13" (330mm) High Back  
[Matches 18" (457mm) range back]:  
 stainless steel  black
- Removable splash guard, stainless steel
- Curb Mounting
- Security Options/Prison Package** [Consult Factory]

#### Grates, Radiants, Plate Shelves, Splash Guards:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:  
 Hard chrome  Cold rolled steel
- Scraper/cleaner for round rod grates
- Cast iron radiants — in place of stainless steel
- Wider Plate Shelf:  
 9" (229mm)  11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) Only]:  
 Specify:  1/6" or  1/4" or  1/9 pans  
 Number \_\_\_ ea.

#### Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side
- Stainless steel back panel
- Black finish with stainless steel trim

#### Oven:

- Extra oven racks: \_\_\_ [Specify quantity]
- Cast iron oven bottom(s)

#### International Approvals:

- CE-Conformite Europeene  
Includes Flame Failure Valve Option
- Canadian Approval

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Standard for Ventilation and Fire Protection of Commercial Cooking Operations."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** 1" NPT left rear inlet provided. A 1" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
<b>With 6" (152mm) legs, suitable for use on combustible floor.</b>	

Models:	Specify Type of Gas:	Manifold Pressure:		Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
		6.0" WC	10.0" WC			
Burners		BTU/hr* (kW)	BTU/hr* (kW)			
<b>136LB/UFLC-36R</b>	<input type="checkbox"/> Natural	7	154,000 (45.1)	608 lbs (276 kg)	85	Call Factory
<b>136LB/12LB/UFLC-48R</b>	<input type="checkbox"/> Propane	9	192,000 (56.3)	775 lbs (352 kg)	85	Call Factory
<b>136LB//24LB/UFLC-60R</b>		12	249,000 (72.9)	870 lbs (395 kg)	85	Call Factory
<b>2/136LB/UFLC-72R</b>		15	327,000 (95.8)	1340 lbs (608 kg)	85	Call Factory



## THE MONTAGUE COMPANY

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Due to continuous product improvements, specifications are subject to change without notice.



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